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Mrs. T. C. Heatwole July 22, 1969

H. C. Silberman

Pouches With Samples of Enzyme-Treated Fruits and Vegetables in Sheet Form

As per your request of May 26, 1969, I have assembled the few samples left from the many sheets prepared in the laboratory.

The samples have withstood the storage surprisingly well.

The samples are now being sealed into the Nealam 60660 pouches obtained from Milprint Inc. (1).

The following samples will be sent to you:

4333-13-I Sheets from peeled oranges

4333-13-II Sheets from whole oranges

Both sheets were stored for eleven months at room temperature in glass jars; they have the same light color as the day they were prepared. They are as flexible and taste and smell as fresh as the day they were prepared.

4333-10-III Whole oranges, control, no enzyme, no sheet formation.

4333-14-III Lemon peel sheet; stored eleven months at room conditions and the sheet looks and feels as the day it was made.

4333-14-II Lemon peel control, no enzyme; no sheet formation at all.

4333-15-I Cabbage sheet. These sheets are in excellent condition, flexible and strong. They look, smell and taste after eleven months of storage under room conditions as fresh as the day they were prepared.

4333-15-II Cabbage control, no enzyme; no sheet formation.

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4333-11-IA Carrot sheets. These sheets are in perfect condition after eleven months of storage. They have the sweet, fruity, aromatic aroma that is absent in fresh carrots.

4333-11-III Carrots control, no enzyme; no sheet formation.

4333-8-IIB Red beets, enzyme treated; excellent sheets after one year of storage in the laboratory without refrigeration.

4333-8-IIC Red beets, control, no enzyme; no sheet formation.

4333-8-IA Greenery from red beets, enzyme-treated.

3869-86-III Peaches, flour, enzyme-treated.

I hope that these samples will be of assistance in your efforts and I wish you good luck.

HCS:gmm

cc: Dr. R. B. Seligman
Mr. H. B. Merritt

H C Silberman

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(1) H. C. Silberman, Samples of Enzyme-Treated Fruits and Vegetables in Sheet Form, memo to Mrs. T. C. Heatwole, May 21, 1969.

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